

# THE MENU CARD

## Traditional menu 39.90€

### STARTERS

- FOIE-GRAS  
half-baked with rum, onion chutney, homemade gingerbread  
or
- SMOKED TROUT BUN  
guacamole, cream with lemon, salad

### MAIN DISH

- RISOTTO  
mushroom sauce and white truffles  
or
- SEMI-BAKED SALMON  
baby spinach, cream and Parmesan cheese

### DESSERTS

- OPÉRA  
chocolate butter cream, coffee, sponge cake  
or
- TIRAMISU

Mascarpone cheese, coconut, pineapple roasted in butter and Guadeloupe rum, speculoos

**CHILD MENU ON REQUEST (-12 years old) . . . . . 15.00€**

- Burger or cheeseburger, french fries home made  
or Risotto, Parmesan cheese
- Chocolate cake or pineapple tiramisu

Gluten free bun . . . . . 1,50€

Glass, cutlery and plate package . . . . . 6,90€

**The list of allergens is available on request. Ask our room manager.**

Attention : 15 to 25 minutes are necessary for the realization of some of our dishes because most are cooked minute. Thank you for your understanding.

### TO SHARE FOR APERITIF

- PIZZA, cream, Brie cheese, crushed truffles . . . . . 19.00€
- CHARCUTERIE AND CHEESE BOARD, homemade truffle pâté,  
raw ham, spicy chorizo, St-Marcellin cheese, butter, pickles and arugula . . . . . 23.00€

### STARTERS

- CREAM OF PUMPKIN SOUP, cream, olive oil, chestnut chips . . . . . 16.00€
- FOIE-GRAS half-baked with rum, onion chutney, homemade  
gingerbread . . . . . 20.50€
- SMOKED TROUT BUN, guacamole, cream with lemon, salad . . . . . 17.50€
- LARGE RAVIOLI, stuffed with porcini mushrooms and white truffles. . . . . 20.50€
- MILLEFEUILLE OF SCALLOPS, with leeks . . . . . 18.50€
- 12 SNAIL, butter, garlic and parsley. . . . . 18.50€

### MAIN DISH

- RISOTTO, Parmesan cheese . . . . . 16.50€
- RISOTTO, mushroom sauce and white truffles . . . . . 23.50€
- RISOTTO, lobster bisque and roasted king prawns . . . . . 23.50€
- SQUID RINGS, peppers, onions confit with paprika and fresh noodles. . . . . 23.50€
- PIEDS PAQUETS (Provençal specialty with panse and sheep's feet) home  
made, steamed potatoes. . . . . 24.50€
- SEMI-BAKED SALMON, baby spinach, cream and Parmesan cheese . . . . . 23.50€
- CUT OF BEEF 5 pepper sauce, french fries and seasonal vegetables. . . . . 25.50€
- BEEF BURGER 180, Gorgonzola cheese, tomatoes, candied onions,  
potato pancake, arugula. . . . . 23.50€

### CHEESES

- 2 GOAT CHEESES with salad. . . . . 10.90€
- 3 FRANCE CHEESES with salad . . . . . 10.90€

### DESSERTS

- OPÉRA, chocolate butter cream, coffee, sponge cake
- TIRAMISU, Mascarpone cheese, coconut, pineapple roasted in butter  
and Guadeloupe rum, speculoos . . . . . 10.90€
- MACARON, raspberries, pastry cream and fresh raspberries. . . . . 10.90€
- NORWEGIAN OMELETTE, vanilla ice cream, flambée. . . . . 10.90€
- GOURMET COFFEE OR TEA (5 assortments of pastries with coffee  
or tea), apple Tarte Tatin, pineapple tiramisu, lemon tart, opera, ice  
cream of the day . . . . . 13.90€

Net price, service included

THE RESTAURANT ACCEPTS PAYMENT BY CB CHECK OR CASH Holiday vouchers.